

A LA CARTE MENU

HOUSE MARINATED OLIVES VG, NF, DF £5.5

MIXED SPICED NUTS VG, DF, GF £6

POTATO & ROSEMARY SOURDOUGH BOULE lamb fat butter VG, DF, GF £6

ASPARAGUS & RADISHES truffle mayonnaise GFO, DFO, NF, V £6.5

FRIED WHITEBAIT lemon and paprika salt, tartare sauce NF £6.5

STARTERS

WILD GARLIC SOUP

chive cream,
brioche croutons
GFO, DFO, V, NF £5.5

FILLET OF BEEF TARTARE

Dijon mustard, sourdough
croutes, egg yolk
GFO, NF £13.5

GAMBAS PIL-PIL PRAWNS

olive oil, garlic and chillies,
crusty bread
GF, MF £11

SMOKED SALMON

potato rosti, pickled
shallots, dill mayonnaise
GF, NF £10

BROAD BEAN BURRATA

peas, preserved lemon
and baby watercress
V, GF, NF £11

CHICKEN CAESAR
CROQUETTES

baby gem, shaved parmesan,
anchovies NF £7.5

SMOKED BEETROOT

avocado mousse, vegan
horseradish cream cheese,
seeded flatbread
VG, GFO, NF £9.5

FRESH MUSSELS

either as classic moules
marinières or with Thai
green curry sauce, crusty
bread GFO, NF, DFO
Small £10 Large £15

MAINS

ASPARAGUS & SUN BLUSH
TOMATO RISOTTO

poached egg and shaved parmesan
VGO, DFO, NF £19.5

BEER BATTERED CATCH OF THE DAY

chunky chips, mushy peas, tartare
sauce, burnt lemon, watercress salad
GF, NF, DF £25



THAI SPICED MONKFISH &
PRAWN CURRY

steamed jasmine rice,
prawn crackers
GF, DF, NF £26.5

CORNFED CHICKEN
SUPREME

pea à la française, baby potato
fondants, light chicken broth
GF, DFO, NF £26

PASTA PAPPARDELLE

shaved asparagus, broad beans,
marjoram & pea purée
V, NF £19

GRILLS

6 OZ FILLET STEAK

grilled tomato, king oyster mushroom,
triple-cooked chips
GF, DF, NF £38

10 OZ SIRLOIN STEAK

grilled tomato, king oyster
mushroom, triple-cooked chips
GF, DF, NF £36

ROAST LAMB RUMP

warm potato & cherry salad,
dressed baby leaves
GF, DF, NF £28

HOUSE BURGER

chuck and brisket beef burger, streaky
bacon, smoked applewood cheddar,
lettuce, tomato, dill pickles, house
burger sauce, brioche bun, french fries
GFO, NF, DFO £19

SAUCES TO ACCOMPANY
YOUR STEAKS

Choose From :

Bearnaise
Peppercorn
Wild Garlic Butter

HOUSE VEGAN BURGER

vegan cheese, lettuce, tomato, dill
pickles, house burger sauce,
vegan brioche bun,
french fries
VG, NF, GFO £19

SIDES

FRENCH FRIES DF, NF, GF, VG £5

CHUNKY CHIPS DF, NF, GF, VG £5

NEW SEASON POTATOES NF, GF, V £5

SEASONAL GREENS DF, NF, GF £6

GREEN SALAD DF, NF, GF, V £5

CAESAR SALAD NF, V £5

TOMATO, RED ONION &
TORN BASIL SALAD
GF, NF, DF, VG £5

DESSERTS

RASPBERRY & PISTACHIO BAKEWELL TART

pistachio ice cream V £9

BLACKBERRY & YUZU FOOL

pickled blackberries, matcha tea meringues,
sesame tuile
NF, V £9

STRAWBERRY SHERBET SHORTCAKE

strawberry ice cream, crème mousseline NF, V £8.5

ICE CREAMS AND SORBETS

strawberry, vanilla, chocolate, salted caramel,
raspberry sorbet, lemon sorbet
VGO, DFO, GF, NF 2, 3 or 4 scoops £2.5 per scoop

CHEESE

YOUR CHOICE OF CHEESES WITH CRACKERS, GRAPES, CELERY & CHUTNEY

Choose From : Barkham Blue, Heckfield, Waterloo, Wigmore, Spenwood & Maida Vale GFO, NF, V

3 Cheeses £9 | 4 Cheeses £11 | 5 Cheeses £13

BARKHAM BLUE

Matches with: Sauternes, VS & VSOP Cognac, both Ports & Whiskies

Award: Best Blue Cheese at the 2024 Artisan Cheese Awards.

Barkham Blue is a semi-soft, vegetarian blue cheese made with pasteurised Guernsey milk. Moulded into a distinct ammonite shape, it's brine-salted and pierced to encourage blue mould growth over 4–5 weeks. The natural grey-blue rind offers earthy, slightly bitter notes that contrast the rich, buttery golden paste, which softens as it matures. Smooth and indulgent in texture, its luxurious mouthfeel and balanced blue veining make it complex yet approachable. Vegetarian. Pasteurised.

HECKFIELD

Matches with: Pinot Noir, Chardonnay, Champagne, VSOP & XO Cognacs, both Ports & Whiskies

Made with vegetarian rennet and unpasteurised Guernsey milk from Heckfield Park Farm, this semi-hard cheese is aged 12 months. Naturally golden and rich in umami, it has a firm, buttery texture and strong, mature cheddar-like flavour. Best served straight from the fridge. Excellent in a ploughman's or melted on burgers and rarebit. Vegetarian. Unpasteurised.

WATERLOO

Matches with: Prosecco, Pinot Noir, XO Cognac, LBV Port, both Malt Whiskies

A semi-soft cheese made from unpasteurised Guernsey milk with vegetarian rennet, Waterloo uses a washed-curd technique to reduce acidity and create a mellow, buttery flavour. Its rich, yellow colour comes from natural carotene in the milk sourced from a single pedigree herd. The result is a soft, hollandaise-like texture with a lactic finish. Vegetarian. Unpasteurised.

WIGMORE

Matches with: Provence Rosé, VS & VSOP Cognacs, both Ports, 10 Yr Old Talisker

Award: Top 16 cheese in the world at the 2023 World Cheese Awards.

Wigmore is a semi-soft, unpasteurised ewe's milk cheese using vegetarian rennet and a washed-curd method, resulting in mild acidity and a fudgy texture. In 2023, it received a Super Gold at the World Cheese Awards and was ranked among the top 16 cheeses globally. With a fruity, creamy delicacy, its elegant character and firm texture make it a refined and celebrated choice. Vegetarian. Unpasteurised.

SPENWOOD

Matches with: Rioja, Malbec, VS & VSOP Cognacs, both Ports & Whiskies

Awards: Best Sheep's Cheese (2025 British Cheese Awards), Super Gold (2023), Best British Cheese (2022).

A hard-pressed, unpasteurised ewe's milk cheese matured for 7–8 months. With a natural rind, Spenwood has a nutty, sweet-savoury profile and a supple texture. Aged further, it becomes firmer and crumbly—ideal grated like Parmesan. It draws comparisons to Manchego and Pecorino. Vegetarian. Unpasteurised.

MAIDA VALE

Matches with: Chenin & Pinot Noir, VS & VSOP Cognacs, both Ports & Whiskies

A semi-soft, washed-rind cheese made from unpasteurised Guernsey milk. Washed in Soundwave IPA, it gains tangy, malty notes with a soft, buttery texture. Using a washed-curd process, it has a milder acidity and fudgy bite. Sustainably made with local milk and beer, just miles from the dairy. Vegetarian. Unpasteurised.

Prior to ordering, please advise of any dietary requirements or food allergens

V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free O: Option

Note: We cannot guarantee that dishes will not contain traces of nuts | Some items may change due to seasonality/availability